

RADIO CALL SIGN

CARNIVAL SPIRIT

6/10/01

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
RESPONSIBLE
FOR
CORRECTION

CORRECTIVE ACTION

| # | REFER. NO. | RESULTS AND RECOMMENDATION | YES | NO | DATE | | |
|----|---------------|---|-----|----|-------|----------------|--|
| | | MEDICAL | | | | | |
| 1 | 02 | ENSURE THAT THE NEW FOOD HISTORY QUESTIONNAIRES HAVE ALL THE DATE ELEMENTS AS FOUND IN THE 2000 VSP OPERATIONS MANUAL. | | | | Steve Williams | MEDICAL DIRECTOR FINALIZING. |
| | | POTABLE WATER | | | | | |
| 2 | 06 | THE VESSEL DID NOT HAVE THE MOST RECENT MICROBIOLOGIC REPORT FROM WHERE THEY LAST BUNKERED WATER. | | | | EH & S | ENVIRONMENTAL HEALTH AND SAFETY FINALIZING PROCEDURES. |
| 3 | 08 | A HALOGEN DEMAND TEST AND pH WAS NOT BEING CONDUCTED ON THE SHORE-SIDE WATER SUPPLY BEFORE STARTING THE BUNKERING PROCESS. | | | | Same | TECHINICAL OPERATIONS FINALIZING PROCEDURES. |
| 4 | 06 | FOUR RANDOM MONTHLY SAMPLES OF THE POTABLE WATER SUPPLY WERE NOT BEING COLLECTED AND ANALYZED FOR E. COLI. | | | | Same | ENVIRONMENTAL HEALTH AND SAFETY FINALIZING PROCEDURES |
| 5 | 08 | THE VESSEL NEEDS TO DEVELOP A COMPRHENSIVE CROSS-CONNECTION CONTROL PROGRAM. | | | | Same | TECHNICAL OPERATION FINALIZING PROCEDURES. |
| | | WHIRLPOOL SPAS | | | | | |
| 6 | 10 | A SIGN NEEDS TO BE INSTALLED THAT LISTS STANDARD SAFETY PRECAUTIONS AND RISKS, WARNING AGAINST USE BY PARTICULARLY SUSCEPTIBLE PEOPLE, SUCH AS THOSE WHO ARE IMMUNOCOMPROMISED. | | | | Staff Capt. | SIGNS HAVE BEEN ORDERED |
| | | CHILD ACTIVITY CENTERS | | | | | |
| 7 | 41 | A WRITTEN GUIDANCE ON THE SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES SHOULD BE LOCATED IN THIS AREA. | | | | Steve Williams | MEDICAL DIRECTOR FINALIZING PROCEDURE. |
| | | SUPPER CLUB | | | | | |
| 8 | 21 | THE INTERIOR SPACES OF THE DRAIN AREA ON THE EMBER GLO WERE DIFFICULT TO CLEAN. | | | | SHORESIDE | THE INTERIOR SPACES WILL BE KEPT AS CLEAN AS POSSIBLE. |
| 9 | 27 | THE INTERIOR SPACES OF THE EMBER GLO GRILL WERE SOILED WITH GREASE RESIDUE. | | | 06/10 | F&B MGR. | GRILL HAS BEEN CLEANED. CREW HAS BEEN INSTRUCTED IN RPOPER CLEANING TECHNIQUES. |
| | | LIDO – GRILL | | | | | |
| 10 | 19 | THE SNEEZE GUARDS WERE INADEQUATE TO PROTECT THE FOOD ITEMS WHILE ON THE LINE. | | | | MASA YARD | HOTEL OPERATIONS TO DISCUSS WITH KMY IN HELSINKI. THIS ITEM IS OUTSTANDING FROM THE CONSTRUCTION INSPECTION. |
| 11 | 27 | THE DRAINS ON THE FLAT TOP GRILLS WERE SOILED WITH A GREASE RESIDUE. | | | 06/10 | F&B MGR. | FLAT TOPS CLEANED. CREW ADVISED TO BE MORE CAREFUL. |
| 12 | 33 | THERE WAS FOOD DEBRIS NOTED UNDERNEATH EQUIPMENT. | | | 06/10 | F&B MGR. | DEBRIS HAS BEEN CLEANED. |

| RESULTS, REFERENCE AND RECOMMENDATIONS | | | | | | | |
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| | | | | | | | CLEANERS ADVISED IN PROPER CLEANING PROCEDURES. |
| | | FOUNTAIN BAR | | | | | |
| 13 | | THE ELOMA WARMER SHOULD BE ELEVATED ON LEFS THAT PROVIDE AT LEASE 10-CENTIMETERS (4 –INCHES) CLEARING BETWEEN THE TABLE AND EQUIPMENT. | | | | F&B MGR | WORK TO BE COMPLETED BY STAINLESS STEEL COMPANY. |
| | | PROVISIONS – GENERAL | | | | | |
| 14 | 19 | NUMEROUS QUANTITIES OF PRODUCE, DRY STORAGE ITEMS, ICE CREAM AND BEVERAGES WERE FOUND STORED ON THE DECK | | | 06/16 | F&B MGR. | MORE STAINLESS STEEL PALLETES HAVE BEEN ORDERED. |
| 15 | 33 | THE DECKS THROUGHOUT PROVISIONS WERE SOILED WITH FOOD PARTICLES AND PORTIONS OF WOODEN PALLETES. | | | 06/16 | | AREA HAS BEEN CLEANED |
| | | PROVISIONS VEGETABLE PREP ROOM | | | | | |
| 16 | 08 | THE BACKFLOW PREVENTER WAS LEAKING ON THE VEGETABLE WASHER. | | | 06/10 | CH. ENG. | BACKFLOW PREVENTER HAS BEEN REPLACED. CORRECTED |
| | | PROVISIONS POULTRY PREP AREA | | | | | |
| 17 | 33 | THE BULKHEAD PANEL WAS SEPARATED AT THE JUNCTION WITH THE COVED DECK BASEBOARD. | | | | STAFF CAPT. | DAMAGE IS BEING EVALUATED. STAINLESS STEEL CONTRACTORS MAY BE UTILIZED |
| | | PROVISIONS POTWASH AREA | | | | | |
| 18 | 26 | NUMEROUS PLASTIC BINS WERE FOUND SOILED WITH FOOD DEBRIS. | | | 06/10 | F&B MGR. | BINS HAVE BEEN CLEANED. CREW INSTRUCTED NOT TO LEAVE DIRTY BINS ON FLOOR. |
| | | PROVISIONS CORRIDOR | | | | | |
| 19 | 31* | BAGS OF POTATOES WERE STORED ON TOP OF AND NEXT TO A LARGE CONTAINER OF BRINE SOLUTION. | | | 06/10 | F&B MGR. / CH. ENG | BAGS HAVE BEEN STORED SEPARATELY. |
| | | MAIN GALLEY | | | | | |
| 20 | 30 | THE TOILET FACILITIES DID NOT HAVE SELF CLOSING DOORS. | | | | STAFF CAPT. | AWAITING SPARE PARTS. |
| 21 | 29* | FOOD DEBRIS WAS NOTED IN ONE HAND WASHING SINK. | | | 06/10 | F&B MGR | SINK WAS CLEANED. PERSONNEL HAVE BEEN INSTRUCTED IN PROPER USAGE OF HANDWASH SINKS. |
| | | MAIN GALLEY PASTRY COLD STORES. | | | | | |
| 22 | 33 | THE DECK TILE GROUTING WAS CRACKING AT THE ENTRY TO THE COLD WALK-IN UNIT 11-18. | | | 06/11 | STAFF CAPT. | |
| | | MAIN GALLEY BAKERY | | | | | |
| 23 | 36 | THREE LIGHTS WERE OUT IN THE BREAD OVEN. | | | | CH.ENG. | LIGHTS HAVE BEEN ORDERED. PR 408599SP |
| | | BARS – GENERAL | | | | | |
| 24 | 36 | ENSURE THAT ALL THE LIGHTING ISSUES IDENTIFIED IN THE FINAL CONSTRUCTION DOCUMENT ARE CORRECTED. | | | | MASA YARDS | IN PROGRESS |
| | | HOUSEKEEPING | | | | | |
| 25 | 41 | REVISE THE HOUSEKEEPING POLICY ON CLEANING OF PUBLIC AREAS TO INCLUDE USE OF BLEACH SOLUTION WITH A | | | | IAN SMITH | REVISING POLICY DESCRIBING CONCENTRATION TO THAT |

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| | | CONCENTRATION OF ON PART CHLORINE TEN PARTS WATER. | | | | | SPECIFIED BY USPH DURING INSPECTION. |
| | | <u>PASSENGER LAUNDERETTE</u> | | | | | |
| 26 | 08 | THERE WAS NO BACKFLOW PROTECTION ON THE WASHING MACHINES IN THE PASSENGER LAUNDERETTE. | | | 06/11 | CHIEF ENG. | BACK FLOW PREVENTER WAS INSTALLED. CORRECTED |
| | | <u>ROOM SERVICE PANTRY</u> | | | | | |
| 27 | 36 | ONE BULB WAS MISSING FROM THE HEAT LAMP. | | | 06/11 | CHIEF ENG. | CORRECTED. |
| 28 | GEN | THE ADMINISTRATION OF THE ENGINEERING TASKS ABOARD THE VESSEL WAS VERY GOOD. | | | | | |
| | | <u>MAIN GALLEY</u> | | | | | |
| 29 | | THE CATCH PAN FOR THE BRINE SOLUTION USED IN THE REFRIGERATION UNITS WAS NOT ROUTINELY DRAINED. | | | 06/11 | CH. ENG. | PAN HAS BEEN DRAINED. WARRANTY CLAIMS HAVE BEEN ISSUED, WHERE THE DRIPPING PANS ARE MISSING |